Cooker
Installation and use

KP 9508 E (X)/G
KP 59 MS.C (X)/G

INDESIT

GB **Cooker with electric oven**

Instructions for installation and use 1

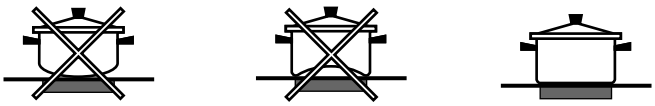
Congratulations!
You have just purchased an INDESIT appliance that has been made using advanced technology and quality materials. As time passes, you will appreciate its practicality and safety, which are constant features of our production.

SAFETY PRECAUTIONS

THESE INSTRUCTIONS ARE ONLY VALID FOR THE COUNTRIES OF DESTINATION WHOSE SYMBOLS ARE SHOWN IN THE BOOKLET AND ON THE APPLIANCE RATING PLATE.

1. **This appliance has been designed for private, non-professional use in normal dwellings.**
2. **Carefully read the recommendations in this instruction booklet, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.**
3. After removing the packaging, check that the appliance is intact. If in doubt, do not use the appliance and contact professionally qualified personnel.
4. All installation and adjustment operations should be carried out by qualified engineers in accordance with current regulations. Specific directions are given in the "installation instructions" paragraph.
5. Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or anomaly.
6. Under no circumstances should the user replace the power supply cable or the gas connection pipe of this appliance. In the event of damage or the necessity for replacement, only contact an authorised service centre.
7. Before connecting the appliance, make sure that the data on the rating plate (situated on the bottom part of the appliance and on the last page of the booklet) correspond to those of the mains electricity and gas supplies.
8. Check that the capacity of the electrical system and the power outlets are suitable for the maximum power of the appliance, indicated on the rating plate. If in doubt, consult a professionally qualified technician.
9. Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from working.
10. During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.
11. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
12. The gas burners and pan supports remain heated for a long time after use. Take care not to touch them.
13. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burner.
14. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
15. To obtain the best results with the cooktop, several fundamental rules should be followed while cooking or preparing food.

• Use cookware with a flat bottom to make certain that the pot sets properly on the cooking area.

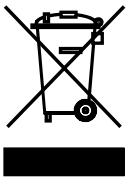


16. If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.
17. Do not use steam cleaners to clean your oven

18. This appliance conforms with the following European Economic Community directives:

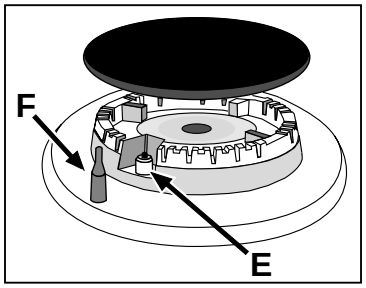
- 73/23/**EEC** of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/**EEC** of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/**EEC** of 29/06/90 (Gas) and subsequent modifications;
- 93/68/**EEC** of 22/07/93 and subsequent modifications.

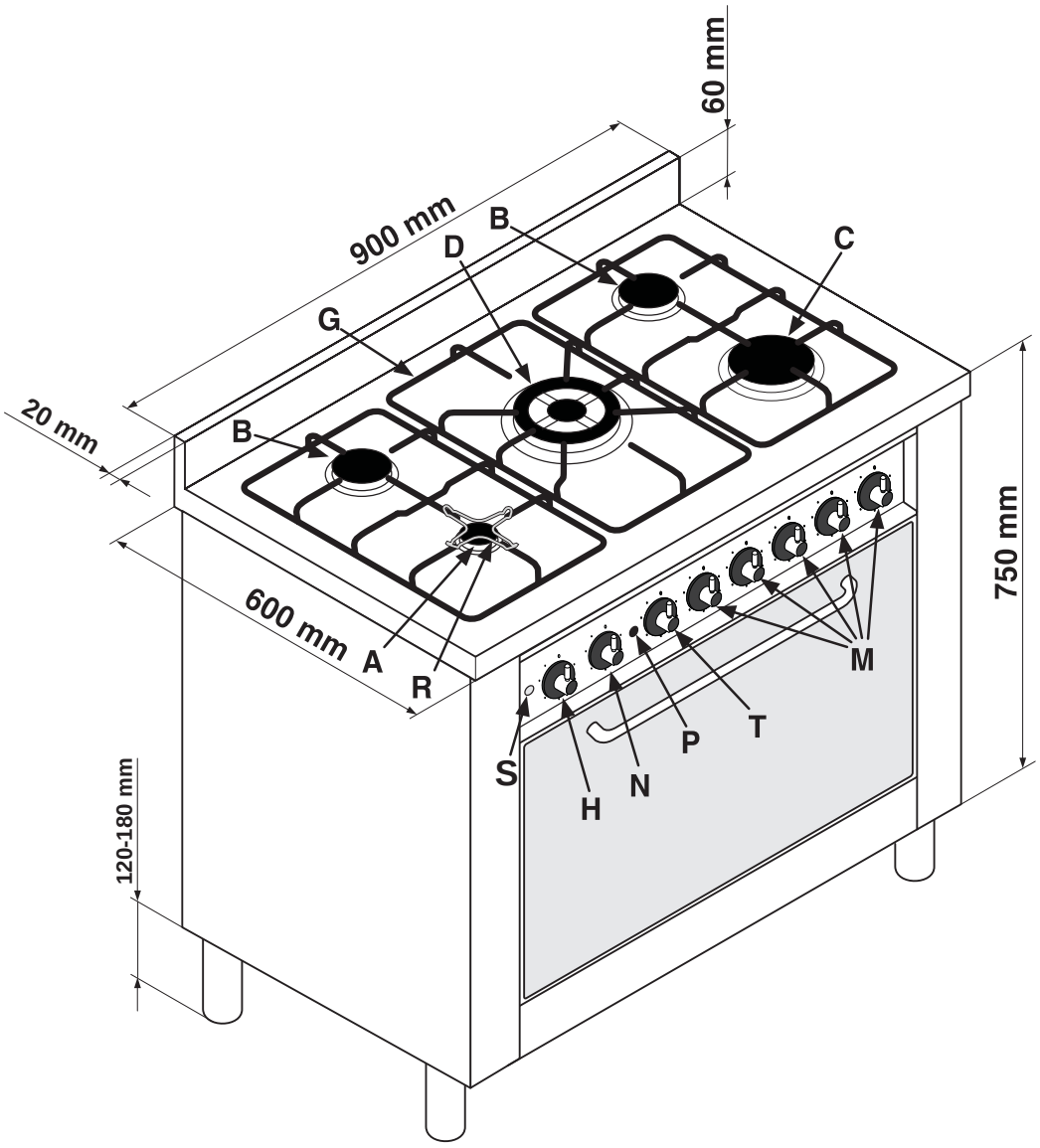
Oven accessories which may come into contact with food are make in materials complying to what is laid down in EEC Directive 89/109 of 21.12.88 and national regulations in force.



Disposal of old electrical appliances
The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
Consumers may take their old appliance to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.
All major household appliance manufacturers are active in the creation of systems to manage the collection and disposal of old appliances.

COOKER DESCRIPTION





A **Auxiliary gas burner**
B **Semi-rapid gas burner**
D **Triple ring gas burner**
C **Rapid**
M **Control Knobs for Gas Burners**
G **Support Grid**
S **Electric oven operation indicator light**
P **Ignition Pushbutton for gas burners**
E **Ignitor for Gas Burners**
R **Pan reducing support**
T **Timer knob - Cooking Programmer**

F **Safety Device -** Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
H **Electric oven selector knob (cooking function selection)**
N **Electric oven thermostat knob (temperature selection)**

INSTRUCTIONS FOR USE

HOB OPERATION

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used. Each burner can be regulated with the corresonding control knob **"M"** by using one of the following settings:

Off

High flame

Low flame

The symbols near the knobs show the position of the relative burner on the hob. The burners are fitted with automatic ignition and thermocouple safety device, which automatically cuts off the gas from the burner in a few seconds if the flame accidentally goes out during operation.

Ignite a burner

To **ignite a burner**, proceed as follows:
- turn the relative knob counter-clockwise until the pointer is on the high-flame symbol;
- press the knob down fully and activate the automatic gas ignition by pushing at the same time the button **"P"** (marked with the symbol);
- keep the knob pressed down for about 10 seconds with the flame lit to allow the safety thermocouple to be heated;
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by putting the knob anywhere between the high and the low flame symbol. To turn off the burner, turn the knob clockwise to the off position "●" .

Important:
- Do not activate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device activates. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When the equipment is not in operation, check that the knobs are in the off position "●" .

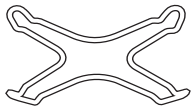
Using the burners

To obtain maximum efficiency from the burners, it is advisable to use only pans with a diameter that is suitable for the burner being used, so that the flame does not extend beyond the pan base (see following table).

Burner	ø Cookware Diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14
Triple Crown (TC)	24 - 26

When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

The hob is fitted with a **pan reducing support "R"** , which should only be used on the auxiliary burner "A"



ELECTRIC OVEN (mod. 9508...)

The maxi-oven gives four combinations of heating elements; so the most suitable type of cooking for each dish may therefore be chosen, with convincing results.

By turning the knob of the selector switch **"H"** marked with the symbol , different cooking functions are obtained, as shown in the following table:

Symbol	Function	Power
0	0) Off	-
	1) Top + Bottom heating elements	2350 W
	2) Bottom heating element	1300 W
	3) Top heating element	1050 W
G	4) Grill heating element	2000 W

After having selected the heat source, put the **thermostat** knob "**N**" (marked with the symbol °C) to the temperature required.

- For normal cooking (roasts, biscuits, etc.) in conventional mode use the function (hot above+below).
  Only put the food to be cooked into the oven when it has reached the selected temperature and preferably use just one shelf for cooking.
- To provide heat only to the bottom or the top part of the dishes, turn the selector to the position (hot below) or (hot above);
- **Grill** operation: a high heat output is used for grilling, so that the surface of the food is immediately browned; this is particularly indicated for meats which should remain tender inside.
  To grill, turn the selector knob "**H**" to the position G (grill),
  During grilling, do not set the thermostat knob to over 200 °C and keep the oven door closed.

Minute minder "T"
To use the timer, you must wind the alarm by turning the knob almost one complete turn clockwise; then turn the knob back to set the time by positioning the minutes required on the index of the facia.

Timer
Manual operation

Turn the timer knob with symbol anti-clockwise and set the marker to symbol (manual). Turn the oven on at the selector knob and set the desired temperature on the thermostat knob. To turn the oven off, turn the timer knob back to its initial position "•" .

Operation with cooking time programming
Turn the timer knob clockwise, setting the marker to the desired cooking time (from 10 to 120 minutes). Turn the oven on at the selector knob and set the desired temperature on the thermostat knob. Once the countdown is over, a buzzer will sound, and will stop doing so after 1 minute or if you press any button whatsoever.
Remember that the timer is deactivated when cooking starts (be it immediate or programmed).

MULTI-FUNCTION OVEN (mod. KP 59 MS)

The oven offers nine combinations of heating elements; so the most suitable combination may therefore be chosen for each dish, with convincing results.

By turning the selector knob "H" marked with the symbol , different cooking modes are obtained, as shown in the following table:

Symbol	Function	Power
0	0) Off	-
	1) Top + Bottom heating elements	2350 W
	2) Bottom heating element	1300 W
	3) Top heating element	1050 W
	4) Grill heating element	2000 W
	5) Maxigrill (Top + Grill eating elements)	3050 W
	6) Maxigrill (Top + Grill heating elements) + fan	3100 W
	7) Bottom heating element+fan	1350 W
	8) Rear round heating element + Fan	2850 W
	9) Fast defrosting	50 W

After having selected the heat source, put the thermostat knob "N" (marked with the symbol) onto the temperature required.

- For traditional cooking (roasts, biscuits, etc.) in **conventional** mode use the mode (hot above + below).
  Only put the food to be cooked into the oven when it has reached the selected temperature and preferably use just one shelf for cooking.
  To provide heat only to the bottom or the top part of the dishes, turn the selector to the position (hot below) or (hot below + fan) or (hot above);
- With this (**fan assisted**)mode heat is transmitted to the food through pre-heated air made to circulate inside the oven by a fan. The oven heats up very quickly so the food to be cooked may be put into the oven as soon as it is switched on. Cooking is also possible simultaneously on two shelves.
- The "**fast defrosting**" function uses no heating elements, just the oven light and the fan.
- **Grill** operation: a high heat output is used for grilling, so that the surface of the food is immediately browned; this is particularly indicated for meats which should remain tender on the inside.
  To grill, turn the selector knob "H" to one of these positions: (grill), (maxigrill), (maxigrill + fan)
  During grilling, do not set the thermostat knob to above 200°C and keep the oven door closed.

Spit - Rotisserie (for mod. KP59MS)
Insert the meat to be cooked along the length of the spit rod, securing it with the special adjustable forks (fig. 2a). Introduce the supports "A" and "B" (fig. 2b) into the holes in the drip tray "E", rest the rod groove on the seat "C" and insert the oven rack into the lowest guide of the oven; now insert the spit rod into the relative hole, moving the groove forward into seat "D" . Start the rotisserie by turning the selector knob to one of the following positions: (grill), (maxigrill), (maxigrill + fan)

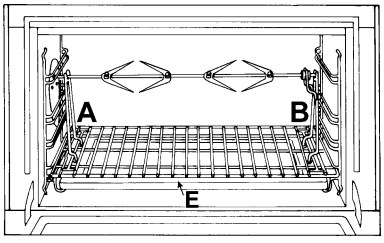


fig.2a

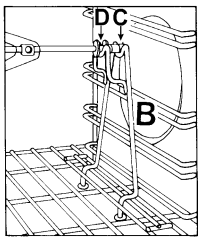


fig.2b

Oven light (all models)
The oven light comes on automatically when the selector knob is turned to any of its positions.

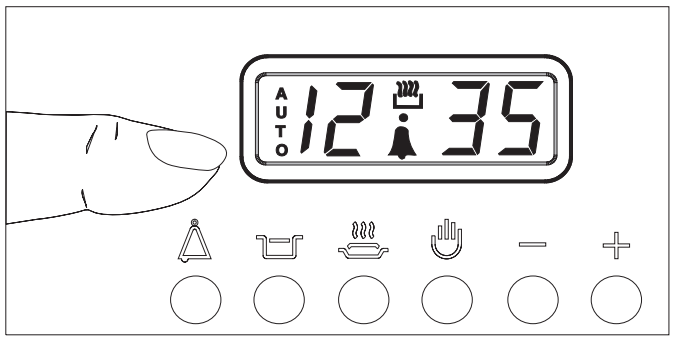
Indicator light "S" (all models)
It indicates that the oven is heating up. When the light goes out, the required temperature has been reached inside the oven.
When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

COOKING PROGRAMMER (KP 59 MS)

The electronic programmer has the function of automatically switching on the oven (at the required time) and switching it off at the end of the set cooking time. The 4 figure luminous display showing the actual time and the programming times, also shows the current state of the oven by means of the following symbols:

Oven on
Minute minder
Automatic programme **AUTO**
Point ● (this divides the hour from the minutes on the display)

All the functions may be programmed for a total of 23 h and 59 min. Maximum cooking time is 10 hours.



Adjusting the clock
(At installation, after power failures, clock in advance or behind).

Select manual mode by pressing key , adjust the hour and minutes using the and keys.

Manual oven mode (Programming excluded)

Press the key ; and the oven is switched on, the **AUTO** symbol goes out and the (oven on) symbol comes on. This operation erases any set programme.

Semi-automatic oven mode

1st example: start in manual cooking mode - programmed cooking time.

- Put the food to be cooked in the oven.
- Press the key (duration) and adjust the cooking time using the and keys: the oven switches on, the **AUTO** and (oven on) symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of the set cooking time, the oven is automatically switched off, the symbol (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.

2nd example: start with manual cooking mode - end with programmed cooking mode.

- Put the food to be cooked in the oven.
- Press the key (end of cooking) and adjust the end of cooking time using the and keys: the oven switches on, the **AUTO** and symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of cooking, the oven is automatically switched off, the symbol (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.

Automatic oven mode (programmed cooking duration and end)

- Put the food to be cooked in the oven.
- Press the key (Duration) and adjust the cooking time using the and keys: the **AUTO** and (oven on) symbols light up (the oven switches on).
- Press the key (end of cooking) and adjust the end of cooking time using the and keys: the symbol goes out (the oven switches off).
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- The programmer automatically sets the start of cooking time, which is shown by the symbol (oven on) coming on. When the cooking time has elapsed, the oven is automatically switched off, the (oven on) symbol goes out and the **AUTO** symbol blinks; an acoustic signal sounds.

Minute minder

Press the key (minute minder) and set the time required using the and keys. An acoustic signal sounds at the end of the programme.

Buzzer

The buzzer emits a sound for 7 minutes after the end of the selected programme; it may be stopped by pressing any function key. It is possible to choose 3 different types of acoustic signal. By pressing the key the actual signal tone appears. Now, within 7 seconds, every further press of the key changes the signal tone.

Programme control

Press the key for the remaining time to be displayed, and the key to check the end of cooking time.

Erasing programmes

Once a programme has been carried out, it is automatically erased; it can also be cancelled by pressing the key (manual).

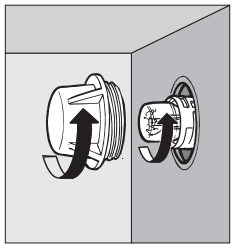
CLEANING AND MAINTENANCE

Disconnect your appliance from the electricity supply before carrying out any cleaning or maintenance operations on it.
To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- The enamelled parts and the self-cleaning panels (where present) should be washed with warm water without using any abrasive powders or corrosive substances which could damage them irreparably;
- The inside of the oven should be cleaned immediately after use with warm soapy water; the soap should be rinsed off and the interior dried thoroughly;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, rinse and dry thoroughly. It is also recommended that any remaining drops of water be dried;
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel coating.

Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains; or unplug the appliance if the plug is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
  - Voltage: 230/240 V
  - Power: 15W
  - Type E14



- Replace the glass cover and reconnect the oven to the mains power supply.

Disassembling/assembling the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 3-4):

- Open the door completely and raise the 2 levers "B" (fig. 3);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "A" as shown in figure 4.

To **reassemble** the door:

- With the door in a vertical position, insert the two hooks "A" into the slots;
- Ensure that seat "D" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "B" downwards and then shut the door again.

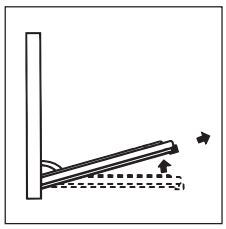


fig 3

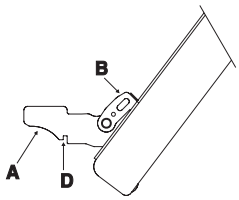


fig 4

COOKING TIPS

Cooking times may change according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

CONVENTIONAL oven cooking

Type of dish	Temperature °C	Cooking time (minutes)	Type of dish	Temperature °C	Cooking time (hours)
Pastries and cakes			**Meat**		
Fruit pie	130	60-70	Turkey (4-8 kg)	160	3-4½
Meringues	130	30-40	Goose (4-5 kg)	160	4-4½
Sponge cake	150	20-30	Duck (2-4 kg)	170	1½-2½
Angel cake	160	40-50	Capon (2½-3 kg)	170	2-2½
Madeira cake	160	40-50	Braised beef (1-1½ kg)	160	3-3½
Chocolate cake	170	30-40	Leg of lamb	160	1-1½
Flat sweet loaf	170	40-50	Roast hare (2 kg)	160	1-1½
Puffs	200	15-20	Roast pheasant	160	1-1½
Flaky pastry biscuits	200	15-20	Chicken (1-1½ kg)	170	1-1½
Mille feuilles	200	15-20			
Short crust pastry	200	15-20	**Fish**	200	15-25 minutes

GRILLING

Type of dish	Cooking time (minutes)	Position of shelf
Chops (0.5 kg)	60	3rd guide rail
Saussages	15	2nd guide rail
Grilled chicken (1 kg)	60	1st guide rail
Veal on the spit (0.6 kg)	60	-
Chicken on the spit (1 kg)	60	-

The 1st guide rail is understood as being the lowest position.

FAN ASSISTED cooking (mod KP 59)

Type of dish	Guide rail no. from bottom	Quantity kg	Temperature °C	Time (minutes)
Cakes				
* With beaten mix, in mould	1-3	1	175	60
* With beaten mix, without mould	1-3-4	1	175	50
Short pastry, flan base	1-3-4	0.5	175	30
Short pastry with wet filling	1-3	1.5	175	70
Short pastry with dry filling	1-3-4	1	175	45
* With natural leavened mix	1-3	1	175	50
Small cakes	1-3-4	0.5	160	30
Meat				
Roasts under the grill				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
Roasts on a tray				
Veal	1-3	1	160	80
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90
Turkey slices	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
Casseroles				
Beef casserole	1	1	175	120
Veal casserole	1	1	175	110
Fish				
Fillets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1.3	1	180	45
Oysters	1-3		180	20
Timbales				
Baked pasta dish	1-3	2	185	60
Vegetable pudding	1-3	2	185	50
* Sweet and savoury soufflés	1-3	0.75	180	50
* Pizzas and savoury rolls	1-3-4	0.5	200	30
Toasted sandwiches	1-3-4	0.5	190	15
Defrosting				
Ready-to-eat meals	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110

Notes:

1) Cooking times do not include oven pre-heating, except for those marked with an asterisk
2) The indication given in the table for the guide rails is the one that should preferably be used in the event of cooking on more than one level.
3) The indicated times refer to cooking on one shelf only; for cooking on more than one level, increase the time by 5 ÷ 10 min.
4) For roast beef, veal, pork and turkey, on the bone or rolled, increase the times by 20 min.

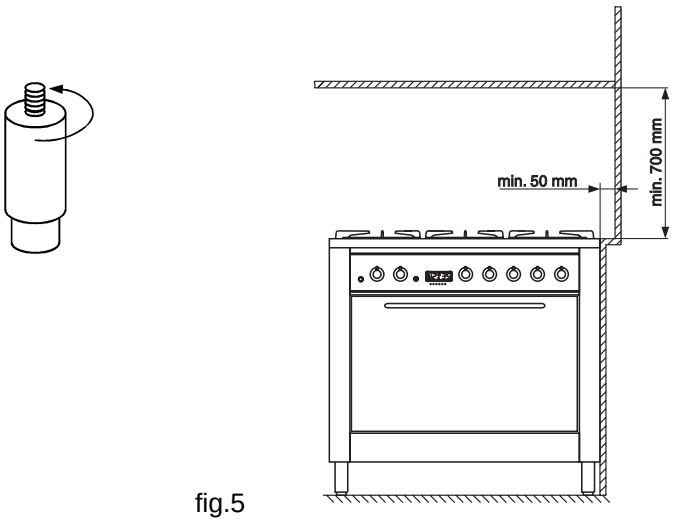


fig.5

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with current regulations and standards.

Important: the appliance should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out. Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The cookers have the following technical specifications:

Category: II 2H3+ Class: 1

The dimensions of the appliance are given in figure on page 2. For trouble-free operation of appliances installed between housing units, the minimum distances shown in fig.5 should be observed. Adjacent surfaces and the wall at the rear should also be able to withstand a temperature of 65 °C. In the lower part of the cooker there are 4 height adjustable screw-in feet with which it is possible to level the cooker if necessary.

Positioning

Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

a) The cooker should not be installed in a bed sitting room with a volume of less than 20m3. If it is installed in a room of volume less than 5m3 an air vent of effective area of 110cm2 is required, if it is installed in a room of

volume between 5m3 and 10m3 a supplementary airvent area of 50cm2 is required, if the volume exceeds 11m3 no airvent is required. However, if the room has a door or a window which opens directly to the outside

no air vent is required even when the volume is between 5m3 and 11m3.

b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.

c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular combustion of the gas and for ventilating the same room.

Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with the standards in force.

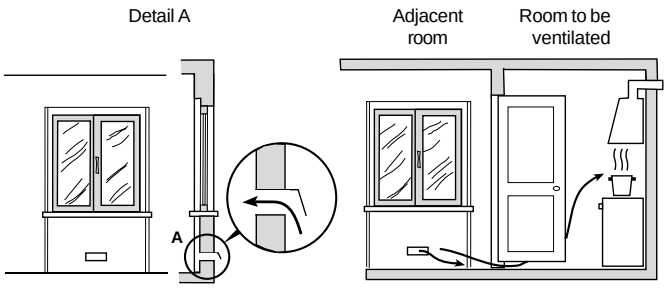
The air must be taken directly from the outside, from an area far from sources of pollution.

The ventilation aperture must have the following characteristics (fig.7A):

- total free cross section of passage of at least 6 cm² for every kW of rated heating capacity of the appliance, with a minimum of 100 cm² (the heating capacity is indicated on the **rating plate**);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed;
- it must be protected, e.g. with grills, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.

The air inflow may also be obtained from an adjoining room, provided the latter is not a bedroom or a room where there is a risk of fire, such as garages, mews, fuel stores, etc. and is ventilated in compliance with the standards in force. Air from the adjoining room to the one to be ventilated may be made to freely pass through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.7B).

If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3-5 times the volume of the kitchen.



If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3-5 times the volume of the kitchen. Prolonged, intensive use of the appliance may require extra ventilation, e.g. an open window or a more efficient ventilation system by increasing the extraction power of the electric fan if installed. Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements/ rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50°C.

Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph “Adaptation to different types of gas”.
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded ½"G male fitting) situated at the rear of the appliance to the right (fig.8), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length.
Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced. Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame). Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it.
Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit
Important: A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

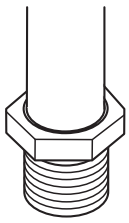


fig.8

Adaptation to a different type of gas
If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles “A” (fig.9) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles specifications).
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centres.

Adjusting the low flame

- Put the tap to the low flame position (the burner should be lit);
- Remove the tap knob (fig.10) and turn the adjusting screw, situated to the side of the tap stem, using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).
  note: the adjusting screw must be fully screwed down for liquid gas.
- Having obtained the low flame setting required and with the burner lit, abruptly change the position of the knob several times from minimum to maximum and vice versa and check that the flame does not go out.
- Refit the tap knobs

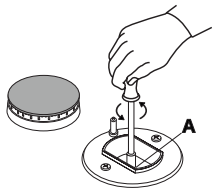


fig.9

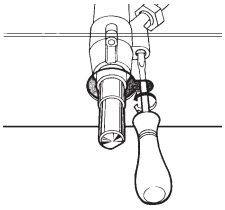


fig.10

ELECTRICAL CONNECTION

THE APPLIANCE MUST BE EARTHED
The appliance is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) or at the end of the instruction booklet. Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

(only for mod.KP 59)
ATTENTION: This appliance has a maximum power exeeding 3kW; it is therefore necessary for it to be connected to a socket able to support a rated current higher than 13A (the appliance rated current is 15A). Connecting the supply cable to the mains electricity supply A 13. A plug in compliance whit BS 1362 is not suitable.

To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations,

ELECTRICAL CONNECTION

must be fitted between the appliance and the mains supply outlet. The yellow-green earth wire must not be interrupted by the switch. The supply cable must be in such a position that no part of it can reach a temperature of 50 °C above room temperature. Do not use adapters or shunts as they could cause heating or burning. Before connecting to the power supply, make sure that:

- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow **- Earth**
Blue **- Neutral**
Brown **- Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "**L**" or coloured Red.

Connect the Blue wire to the terminal marked "**N**" or coloured Black.

Replacing the cable

Use a rubber cable of the type H05VV-F with a suitable cross section 3 x 1.5 mm².

The yellow-green earth wire must be 2-3 cm longer than the other wires.

TECHNICAL SPECIFICATIONS

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Energy consumption for Natural convection
heating mode: ▭ Convection
Declared energy consumption for Forced convection Class
heating mode: ⊠ Fan assisted (mod. KP 59 MS)

BURNERS AND NOZZLES SPECIFICATIONS

Table 1

Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		Liquid Gas			Natural Gas	
		Nom.	Red.	By-pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h G30/31	Nozzler 1/100 (mm)	Flow* l/h
Fast (Large) (R)	100	3.00	0.7	40	86	218	116	286
Semi Fast (Medium) (S)	75	1.65	0.4	30	64	120	96	157
Auxiliary (Small) (A)	55	1.00	0.4	30	50	73	71	95
Triple Crown (TC)	130	3.25	1.3	57	91	236	124	309
Supply pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35		20 17 25

* At 15°C and 1013 mbar-dry gas
Propane G31 H.s. = 50,37 MJ/kg
Butane G30 H.s. = 49,47 MJ/kg
Methane G20 H.s. = 37,78 MJ/m^3

CE

Indesit Company SpA
Viale Aristide Merloni 47
60044 Fabriano
Italy
Tel +39 0732 6611
Fax +39 0732 662501
www.merloni.com

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